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The Turbidity of Beer.

ACCORDING to Reinke the persistent turbidity of some beers is due to the presence of starch-dextrines. They are produced when the mashing is conducted improperly, and, above all things, too rapidly, and when the sparging is conducted at too high a temperature, &c.; the diastase, in consequence of the too rapid addition of hot water in mashing, is destroyed. Starch dextrines, not visible in the almost perfectly bright worts, but easily recognisable during the mashing process by the violet reaction of iodine solution, can, by careful mashing during the brewing process, and also by the gradual heating of the worts in the kettle, be further saccharified. The proportion of maltose to non-maltose is almost normal in worts containing starch dextrines, owing to its small quantity. As soon as beers become more alcoholic in the course of the fermentation, in consequence of the separation of the starch dextrines, the fatal cloudiness sets in. Reinke recommends in such cases, in place of the usual addition of malt meal, which introduces cellular masses with their attendant dust, fungous spores, &c., a filtered cold water extract of 1 gramme of malt to each hectoliter of beer, that is, 26 grains to the barrel. It is said to be still better to use in place of this, 0·03 grammes of pure diastase, produced according to Lintner's method, to each hectoliter of the glutine-clouded beer.